

AMENDMENTS TO THE CLAIMS

1.-22. (Canceled)

23. (Currently amended) A The non-dairy vegetable oil-in-water emulsion comprising 20% to 30% of hydrogenated fat and of claim 20 with less than 2% of trans fatty acids, free from any dairy product or derivative and free from any protein source that is treated by UHT wherein said non-dairy vegetable oil-in-water emulsion is free from any dairy product or derivative, and is free from any protein source, and wherein said emulsion is treated by ultra high temperature (UHT) and therefore storable at temperatures up to 20 °C.

24. (Canceled)

25. (Currently amended) The non-dairy vegetable oil-in-water emulsion according to Claim 2316, further comprising an emulsifier selected from the group consisting of polyglycerol esters, diacetyl tartaric acid esters of mono- and/or diglycerides, lactic acid esters of mono- and/or diglycerides, sodium stearoyl lactylate, lecithin, polysorbate 60 or 80, sorbitan monostearate, monoglycerides and/or combinations thereof, the total concentration being between 0.3 and 1.2 %.

26. (Currently amended) The non-dairy vegetable oil-in-water emulsion according to Claim 2316, further comprising a stabilizing agent selected from the group consisting of guar, locust bean gum, xanthane, carageenan, cellulose derivative, sorbitol and/or combinations thereof, the total concentration being between 1.2 and 2.5 %.

27. (Currently amended) The non-dairy vegetable oil-in-water emulsion according to Claim 2316, comprising fat content between 20 and 30% and sugar content between 10 to and 25 % sugar.

28. (Currently amended) A method for preparing a whipped product from a non-dairy vegetable oil-in-water emulsion according to Claim 16 comprising the steps of whipping the non-dairy vegetable oil-in-water emulsion of Claim 2316.

29. (Previously presented) The method of claim 28 whereby, when whipping is done on a Kenwood Major Classic, the whipping is done at speed 1 to 2 during 30 seconds to 2 minutes, then at speed 3 to 5 until optimal consistency is reached and then possibly at low speed (speed 1 to 2) during 1 minute.

30. **(Previously presented)** A whipped topping obtainable with a method according to claim 28.

31. **(Currently amended)** A method of using the non-dairy vegetable oil-in-water emulsion ~~of Claim 16~~ comprising whipping said non-dairy oil-in-water emulsion of Claim ~~23+6~~ into a whipped cream, and decorating a food product with said whipped cream.

32. **(Currently amended)** A food product decorated with a whipped topping prepared from the non-dairy vegetable oil-in-water emulsion of Claim ~~23+6~~.

33. **(Cancelled)**

34. **(Cancelled)**

35. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein said fat is of lauric origin.

36. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 23, further comprising an emulsifier.

37. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 23, further comprising a stabilizing agent.

38. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 27, further comprising an emulsifier and a stabilizing agent.

39. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein said fat has a free fatty acids composition with a C8:0 content of 2-5%, a C10:0 content of 3-5%, a C12:0 content of 44-51%, a C14:0 content of 15-17%, a C16:0 content of 7-10% and a C18:0 content of 23-29%.

40. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein the solid fat content profile of said fat is 90-98% at 10°C, 75-87% at 20°C, 30-45% at 30°C and 5-13% at 35°C.

41. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein said hydrogenated fat is hydrogenated palm kernel oil.

42. **(New)** The non-dairy vegetable oil-in-water emulsion according to claim 23 that has an overrun of at least 3.5.